

The Pick 5



Select 5 Items from the following list for \$14.50 p/p

Hot and Spicy Corn Dip served with Tri Color Corn Chips
Hot Crabmeat Dip served with Pita Chips and French Bread
Hot White Cheddar Dip with Toast Points and Crackers
Homemade Pimento Cheese Ring served with Gourmet Crackers and Flatbreads
Mushrooms: Spinach with Cheese, Chrizo Sausage with Rice or Bacon with Herb Crumbs and Cheese
Bruschetta: Tomato, Basil with Toasted Pinenuts, Pesto Cream with Shaved Smoked Ham and Roasted Red Peppers, Pesto with Artichokes and Olives, Herb Goat Cheese with Sun Dried Tomatoes and Walnuts or Roast Beef with Chive and Onion Cream Cheese
Homemade Salads: Dill Shrimp Salad, Ham Salad or Chicken Salad with Grapes and Pecans served in baked Wonton Shells or Fillo Shells (Chicken Salad in lettuce cups also available)
Fresh Vegetable Display with Dip
Seasonal Fresh Fruit Display with Yogurt Dip
Meatballs: Stroganoff Style, Bourbon Bar B Q, Sweet and Sour or Asian Plum Bar B Q
Chicken Skewers with Dipping Sauce
Firecracker Chicken Drumsticks with Ranch or Blue Cheese
Herb Artichoke Bites
Spinach and Cheese "Quiche" Squares
Assorted "2 Bite" Dessert Tray
The Minis: Mini Hot Browns, Mini BLT's, Mini Roast Beef with Cheddar on Rolls, Chicken Salad or Pimento Cheese on Mini Croissants, Smoked Turkey on Yeast rolls with Cranberry Mayo, Wine and Garlic marinated Pork Tenderloin on Yeast Rolls

The Pick 6

Select 6 Items from the following list for \$18.25 p/p **HOT APPETIZERS**

Kabobs: Chicken, Beef, Vegetable or Lamb served with complimentary sauces
Pulled Pork served with Party Buns, Hot Sauce and Slaw
Mustard and Rosemary Herb Crumb Lamb Lollipops
*Tarts: Sausage with Cheese (spicy or mild), Lamb with Feta and Pine Nuts, Spinach with Artichoke and Swiss Or Parmesan Cream with Red Onion and Olives
Drunken Garlic Shrimp
*Coconut Shrimp with Dipping Sauce
*Seafood Toasts (shrimp with curry, herbs, water chestnuts and cheese)
Scallops wrapped in Bacon
Hot Crabmeat Dip (with or without Artichokes) served with Pita Chips and French bread
Asparagus And Swiss Cheese Puffs or Gruyere Cheese Puffs
Chorizo and Manchego Cheese Quesadillas OR Chicken and Red Pepper Quesadillas
The Minis: Mini Crabcakes with Homemade Remoulade Sauce, *Mini Spinach Pies (spinach and feta cheese wrapped in fillo), *Mini Hot Browns, Mini Hot Pastrami on Rye with Swiss, Slaw and Sauce, Mini Hamburgers or Cheeseburgers with condiments and sauces
Hot and Spicy Corn Dip served with Tri Color chips
Hot Artichoke Dip

COLD APPETIZERS

Beef Tenderloin on Homemade Yeast rolls with Horseradish and Henry Bain Sauce
Country Ham on Homemade "2 bite" Biscuits
*Country Ham Salad in Baked Wonton Shells or Fillo Shells
Bourbon Praline Glazed Pork Tenderloin on Rolls
New Orleans Muffalettas (salami, mortadella, smoked ham and provolone on foccacia bread with italian olive salad)
Jumbo Shrimp with Cocktail Sauce or Chili-Lime Aioli
Shrimp Shooters served in shot glasses with cocktail sauce or spicy tomato juice
Shrimp in a Creole Mustard Dill Sauce
*Smoked Salmon on Pumpnickle with Crème Fraiche and Dill

* – Indicates good item for passed appetizers

COLD APPETIZERS (continued)

Side of Smoked Salmon served with Cream Cheese, Capers, Onion, Egg served with Bagel Slices
Antipasti Platter with Fresh Blanched Asparagus, Red and Yellow Peppers, Grape Tomatoes and other seasonal vegetables, Olives, Salami and Grilled and Sliced Sausages
Middle Eastern Platter with Hummus, Eggplant Dip, Peppers, Cucumber, Olives and Pita bread
Sushi Platter California rolls, Spicy Tuna rolls, Vegetable rolls, Orange Rolls and Rainbow Rolls served with Wasabi, Ginger, Soy and Chopsticks
Fresh Vegetable Display with 2 Dips
Decorated tray of Fresh Blanched Asparagus served with Blue Cheese Dip (or dip of choice)
Potato Salad "Bites" (red potatoes filled with potato salad and radish slice)
Fresh Fruit Display with Yogurt Dip
Chicken or Beef Satay with Spicy Peanut Sauce
Endive Leaves filled with toasted almond red pepper spread
Spicy Crabmeat Dip
*Crostini: BLT with swiss cheese, Blue Cheese with pear, Hummus with pinenuts and sundried tomatoes, Gorgonzola with crasins, walnuts and honey, Curried Chicken Salad with cashews, Sliced Sirloin with caramelized onion and horseradish cream , or Smoked Turkey with cranberry and orange relish

CHEESE SELECTIONS

Baked Brie in Pastry drizzled with honey and walnuts
Cheddar Cheese topped with chutney and bacon
Goat Cheese Terrine layered with pesto, pine nuts and sundried tomatoes
Gourmet Cheese Display (Morbrier, Manchego, Double Gloucester, Gruyere...
Figs in a Port Wine reduction sauce with olives and capers served over Goat Cheese
Blue Cheese, Honey and Walnut "Spoons"
White Cheddar Cream Cheese Round with Apricot Chipotle Sauce
Stuffed Edam Cheese
Homemade Beer Cheese
Gorgonzola with crasins, walnuts and honey served on french bread toasts
Warm Brie with Mango and Raspberry

All cheese listings are served with appropriate crackers, breads, and chips

THE SAVORY SIDE

Savory Bites Finger Sandwiches featuring: Ham Salad, Dill Shrimp Salad, Chicken Salad Egg Salad, Salmon Salad, Pimento Cheese, Roast Beef and Cheddar with Spicy sauce, Olive Nut, Club, etc. on artisan breads/rolls

Food Stations

A Great Way to be Creative with any food you Love

Create your own station! Inquire for pricing

Traditional Carving Station

Sushi Station

Create Your Own Salad Station

Seafood Station

Pasta Station

Gourmet Cheese Station with Nuts, Fresh Fruit, Dried Fruit, Italian Meats, Gourmet Crackers

Pancake/Waffle Station

Dessert/Sundae Station

South of the Border Station

Cheese Grits Bar with Peas, Bacon, Shaved Country Ham, Fried Corn, Shrimp Saute...

Create Your Own!

Brunch

One of Many Brunch Menus Available...

Country Breakfast – \$16.75 p/p

Seasonal Fresh Fruit

Freshly Baked Quiche

Mushroom with Bacon,

Tomato with Fresh Basil,

Classic Lorraine

Low Country Shrimp with Slow Cooked Grits

Country Ham with Biscuits

Assorted Muffins and Breakfast Breads

Orange Juice



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Selma's

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a full service catering company

Friendly, attentive staff trained in the art of service. Service staff and Bartenders will be responsible for set up, serving and clean up of all food and bar areas.

Bartenders, Servers, and Service Staff
are \$125.00/server.

We are fully licensed for all alcoholic beverages.



We are pleased to handle the rentals of all china, crystal, linens, tables, and chairs... everything needed for the event!

All prices are per person

Disposable plates, cups, napkins are \$2.00 per person

*From regal formal dinners to casual barbeque, we offer many customized cuisine options. Let us help you create the **perfect** menu for your event!*

Selma Owens - Caterer

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*From regal formal dinners to casual barbeque, we offer many customized cuisine options. Let us help you create the **perfect** menu for your event!*

Selma's Catering is a
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